1. (currently amended) A method for visually presenting the taste attributes of a sensory perception sample comprising:

 (a) providing a subject;

 (b) providing the subject with a sensory perception scale for taste on a computing device containing a plurality of attributes selected from the group consisting of sweetness, saltiness, bitterness, sourness, mintiness, coolness, grittiness, burning, biting, tingling, bad after taste, and metallic; said sensory perception scale having variable positions;

 (c) providing the subject with a test sample and requesting said subject to sample the test sample;

 (d) asking the subject to rate from about 4 to about 6 the attributes of the samples selected from the group consisting of from sweetness, saltiness, bitterness, sourness, mintiness, coolness, grittiness, burning, biting, tingling, bad after taste, and metallic; by manipulating the positions of the perception scale; and

 (e) providing the position of the variable position scale to a computing means, said computing means providing a simultaneous visual interpretation on a screen of the attributes of the sample.

2. (original) The method of claim 1 wherein the visual interpretation of the attributes of the sample is provided as a pie chart.

3. (original) The method of claim 1 wherein the visual interpretation of the attributes of the sample is provided as a single bar chart.

4.(original)   The method of claim 2 wherein the relative value of each attribute is provided by a unique color.

5.(original)   The method of claim 3 wherein the relative value of each attribute is provided by a unique color.

*a/
Cont'd*

6.(original)   The method of claim 1 wherein the visual interpretation of the attributes of the sample is generated without having the subject perform any mathematical computation.

7.(canceled)

8.(canceled)

9.(canceled)

10.(canceled)

11.(canceled)

12.(canceled)

13.(new)   A method for visually presenting the olfactory attributes of a sample comprising:
   (a)   providing a subject;

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   (b)   providing the subject with a sensory perception scale for olfaction on a computing device containing a plurality of attributes selected from the group consisting of citrus, floral fruity, woody spicy leathery, herbaceous, musk, amber and oriental; said sensory perception scale having variable positions;

(c)   providing the subject with a test sample and requesting said
        subject to sample the test sample;

(d)   asking the subject to rate from about 4 to about 6
        attributes of the sample's attributes selected from the
        group consisting of citrus, floral fruity, woody spicy
        leathery, herbaceous, musk, amber and oriental by
        manipulating the positions of the perception scale; and

(e)   providing the position of the variable position scale to a
        computing means, said computing means providing a
        simultaneous visual interpretation on a screen of the
        attributes of the sample.

14. (new)   The method of claim 13 wherein the visual interpretation of
the attributes of the sample is provided as a pie chart.

15. (new)   The method of claim 13 wherein the visual interpretation of
the attributes of the sample is provided as a single bar chart.

16. (new)   The method of claim 14 wherein the relative value of each
attribute is provided by a unique color.

17. (new)   The method of claim 15 wherein the relative value of each
attribute is provided by a unique color.

18. (new)   The method of claim 13 wherein the visual interpretation of
the attributes of the sample is generated without having the subject
perform any mathematical computation.